

Baked Bean and Cheese Panbread

Makes one 16" panbread.

16" Quick Mix Panbread Crust

½ c. homemade mayo

1 c. grated cheddar or mozzarella cheese

1 clove pressed garlic

1 tsp. dried ground sage (or 2 tbsp. fresh)

2 c. homemade baked beans

½ medium onion, sliced thinly into rings

1-2 c. grated cheddar or mozzarella cheese

¼ c. crumbled feta cheese

Preheat oven to 425°F. Prepare Panbread crust on 16" stoneware pan or 2 13" stoneware pans.

In small bowl, mix mayo, first amount of grated cheese, garlic and sage. Spread on crust. Arrange baked beans, onions, second amount of grated cheese and feta on top. Bake for approximately 17 minutes, until cheese is melted and crust is golden-brown.

Slice into wedges and serve!

©Talena Winters www.talenawinters.com